

<b>FORM PTO-1449</b> U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE  <b>INFORMATION DISCLOSURE          STATEMENT BY APPLICANT</b> (Use several sheets if necessary) (37-CFR-1.98(b))	<b>ATTY. DOCKET NO.</b> BO 40319	<b>SERIAL NO.</b> (unknown) 09/699367
	<b>APPLICANT</b> Paulus C.M. VAN EIJCK et al.	
	<b>FILING DATE</b> October 30, 2000	<b>GROUP</b> 1761

### U.S. PATENT DOCUMENTS

EXAMINER INITIAL		PATENT NUMBER	ISSUE DATE	PATENTEE	CLASS	SUB CLASS	FILING DATE IF APPROPRIATE
<i>pu</i>	AA	2,278,470	4/42	Musher	426	447x	
<i>pu</i>	AB	2,778,736	1/57	Wagner	426	438	
<i>pu</i>	AC	3,397,993	8/68	Strong	426	445	
<i>pu</i>	AD	4,456,624	6/84	Glantz et al.	426	96	
<i>pu</i>	AE	4,585,660	4/86	Sugisawa et al.	426	438	
<i>pu</i>	AF	5,753,291	5/98	Pederson et al.	426	637x	
	AG						
	AH						
	AI						
	AJ						
	AK						

### FOREIGN PATENT OR PUBLISHED FOREIGN PATENT APPLICATION

		DOCUMENT NO.	PUBL. DATE	COUNTRY OR PATENT OFFICE	CLASS	SUB CLASS	TRANSLATION YES NO
<i>pu</i>	AL	738 841 -	9/43	Germany			
<i>pu</i>	AM	WO 84/03612 -	9/84	International			
<i>pu</i>	AN	2 046 070 -	11/80	United Kingdom			
<i>pu</i>	AO	2 157 539 -	10/85	United Kingdom			
	AP						

### OTHER DOCUMENTS (including Author, Title, Date, Relevant Pages, Place of Publication)

<i>pu</i>	AR	M. NONAKA et al., "Texturizing Process Controls Crispness and Rigidity of French Fried Potatoes", Food Technology, April 1972, pages 61, 64-66 and 68.
	AS	
	AT	

<b>EXAMINER</b> ARTHUR L. CORBIN	<b>DATE CONSIDERED</b> 3/14/03
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**EXAMINER:** Initial citati n c nsid red. Draw line thr ugh citati n if n t in c nf rmance and n t c nsidered. Includ c py f this f rm with n xt c mmunicati n t applicant.